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GENERAL INFORMATION REGARDING COOKIES**TYPES:**

1. Sliced cookies are made from a stiff dough that is generally formed into a roll, sliced, and baked on sheet pans. Care should be taken not to overmix the dough or incorporate extra flour during mixing because this will toughen the cookies. These cookies also can be rolled out and cut into squares, circles, or fancy shapes. The method of forming the dough into a roll and then slicing the roll into uniform pieces saves time and eliminates the problem of leftover dough. It is very important that the roll be uniform and that the slices be of the same thickness to ensure even baking of the cookies.
2. Drop cookies are made from a soft dough. A spoon or pastry bag may be used to drop the cookies onto the sheet pans. Drop cookies should all be the same size to ensure even baking.
3. Bars are baked and then generally cut while warm to avoid breakage. They may be formed from rolls of dough flattened in a sheet pan or from dough spread into a sheet pan before baking.
4. Brownies are very rich cookies. The batter is quite heavy and must be smoothed in the sheet pan to ensure an even thickness.

GUIDELINES FOR SUCCESSFUL COOKIE BAKING

1. DO NOT use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb) designed for baking.
2. Follow the recipe instructions regarding greasing pans as some cookies require a greased pan for baking but other cookies have enough fat in the dough to eliminate the need for greasing the pan. Heavy greasing encourages spreading of the cookies. Use cool, clean sheet pans because cookie dough will melt and spread too much if a hot sheet pan is used.

3. If cookies are to be cut into special shapes, the dough should be rolled out to 1/4 to 1/2 inch thickness on a lightly floured board, cut into the desired shapes, and baked as directed in the basic recipe. If cookie cutters are not available, an empty can of the desired size may be used. The can should have both ends removed, be thoroughly cleaned, and have the edges smoothed before it is used.
4. To cut a roll of cookie dough into even slices, it is suggested that a clean piece of wood or metal be notched according to the width desired for each cookie, and be used as a guide in slicing. For sliced cookies, a dough scraper should be used to cut the roll of cookie dough.
5. Make each cookie the same size and thickness. Space them evenly on the pan to ensure uniform baking. Cookies may be flattened with the bottom of a small can or glass dipped in sugar. Cookies may also be flattened with a fork to make a crisscross design on the top.
6. If less than a full pan of cookies is to be baked, the cookies should be spaced evenly in the center of the pan to ensure even baking.
7. Avoid overbaking cookies. Always test for doneness. Overbaked cookies become dry and lose their flavor rapidly.
8. Most cookies should be loosened from the pans and removed to other pans or racks to cool. Cookies will continue to bake if left on the hot pans and will be difficult to remove when cool.

APPLE CAKE BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	36 g	4 g	11 g	24 mg	246 mg	33 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING POWDER
 BAKING SODA
 CINNAMON,GROUND
 SHORTENING
 SUGAR,GRANULATED
 EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE
 EXTRACT,VANILLA
 APPLES,CANNED,SLICED,DRAINED
 NUTS,UNSALTED,CHOPPED,COARSELY
 RAISINS
 COOKING SPRAY,NONSTICK

Weight

2-3/4 lbs
 1-1/4 oz
 1-1/8 oz
 3/4 oz
 1/2 oz
 1-5/8 lbs
 4-1/4 lbs
 1-1/4 lbs
 1-7/8 oz
 6 lbs
 1-1/4 lbs
 7-2/3 oz
 2 oz

Measure

2 qts 2 cup
 2 tbsp
 2-1/3 tbsp
 1 tbsp
 2 tbsp
 3-1/2 cup
 2 qts 1-5/8 cup
 2-1/4 cup
 1/4 cup 1/3 tbsp
 3 qts
 1 qts
 1-1/2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, salt, baking powder, baking soda, and cinnamon. Set aside for use in Step 4.
- 2 Cream shortening and sugar in mixer bowl for 4 minutes at medium speed.
- 3 Add eggs and vanilla to creamed mixture and beat for 2 minutes at medium speed. Scrape down bowl.
- 4 Add dry ingredients to creamed mixture while beating at low speed.
- 5 Add apples, nuts and raisins to mixture. DO NOT OVERMIX. Mixture will be thick.
- 6 Lightly spray each pan with non-stick cooking spray. Spread one half of mixture into sprayed and floured pans.
- 7 Bake about 40 minutes or until done at 350 F.
- 8 Cool and cut 6 by 9.

Notes

- 1 In Step 5, 3 pound 6 ounces canned applesauce or 11 ounces canned instant applesauce rehydrated with 4-1/2 cups of water may be used per 100 portions.

APPLE CAKE BROWNIES (GINGERBREAD CAKE MIX)

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
261 cal	41 g	4 g	10 g	0 mg	299 mg	50 mg

Ingredient

GINGERBREAD MIX

APPLES,CANNED,SLICED,DRAINED

NUTS,UNSALTED,CHOPPED,COARSELY

RAISINS

COOKING SPRAY,NONSTICK

Weight

10 lbs

6 lbs

1-1/4 lbs

7-2/3 oz

2 oz

Measure

3 qts

1 qts

1-1/2 cup

1/4 cup 1/3 tbsp

Issue**Method**

- 1 Use Gingerbread Mix. Prepare mix according to instructions on container.
- 2 Add apples, nuts and raisins to mixture. DO NOT OVERMIX. Mixture will be thick.
- 3 Lightly spray each pan with non-stick cooking spray. Spread one half of mixture into greased and floured pans.
- 4 Bake about 40 minutes or until done at 350 F.
- 5 Cool and cut 6 by 9.

Notes

- 1 In Step 2, 3 pounds 6 ounces canned applesauce or 11 ounces canned instant applesauce rehydrated with 4-1/4 cups of water may be used per 100 portions.

BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
364 cal	46 g	6 g	19 g	55 mg	132 mg	45 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 COCOA
 BAKING POWDER
 SALT
 SHORTENING
 EGGS,WHOLE,FROZEN
 SYRUP
 EXTRACT,VANILLA
 NUTS,UNSALTED,CHOPPED,COARSELY
 COOKING SPRAY,NONSTICK

Weight

3 lbs
 5-1/4 lbs
 1-1/3 lbs
 1-1/8 oz
 5/8 oz
 2-3/4 lbs
 2-3/4 lbs
 1-7/8 lbs
 1-3/8 oz
 1-7/8 lbs
 2 oz

Measure

2 qts 3 cup
 3 qts
 1 qts 3 cup
 2-1/3 tbsp
 1 tbsp
 1 qts 2 cup
 1 qts 1-1/4 cup
 2-5/8 cup
 3 tbsp
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place flour, sugar, cocoa, baking powder and salt in mixer bowl; blend well at low speed for 1 minute.
- 2 Add shortening, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute then scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended.
- 3 Add nuts to batter; mix at low speed for 30 seconds.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-3/4 quarts batter in sprayed pans.
- 5 Using a convection oven, bake for 25 to 30 minutes or until done at 325 F. on high fan, open vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted in the center of baked brownies comes out clean.
- 6 Cool and cut 6 by 9.

BROWNIES (CHOCOLATE BROWNIE MIX)

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
375 cal	52 g	3 g	19 g	0 mg	206 mg	13 mg

Ingredient

BROWNIE MIX

Weight

15 lbs

Measure

2 gal 3-1/8 qts

Issue

Method

- 1 Prepare mix according to instructions on container.

PEANUT BUTTER BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
377 cal	49 g	10 g	18 g	55 mg	195 mg	50 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 COCOA
 BAKING POWDER
 SALT
 SHORTENING
 PEANUT BUTTER
 EGGS,WHOLE,FROZEN
 SYRUP
 EXTRACT,VANILLA
 NUTS,UNSALTED,CHOPPED,COARSELY
 COOKING SPRAY,NONSTICK

Weight

3 lbs
 5-1/4 lbs
 1-1/3 lbs
 1-1/8 oz
 5/8 oz
 1 lbs
 3 lbs
 2-3/4 lbs
 1-7/8 lbs
 1-3/8 oz
 1-7/8 lbs
 2 oz

Measure

2 qts 3 cup
 3 qts
 1 qts 3 cup
 2-1/3 tbsp
 1 tbsp
 2-1/4 cup
 1 qts 1-1/4 cup
 1 qts 1-1/4 cup
 2-5/8 cup
 3 tbsp
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place flour, sugar, cocoa, baking powder and salt in mixer bowl; blend well at low speed for 1 minute.
- 2 Add shortening, peanut butter, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute and scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended.
- 3 Add nuts to batter and mix at low speed for 30 seconds.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-1/4 quarts batter into each sprayed sheet pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on high fan, open vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted into center comes out clean.
- 6 Cool and cut 6 by 9.

BUTTERSCOTCH BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
328 cal	39 g	6 g	17 g	57 mg	287 mg	108 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 SALT
 SUGAR,BROWN,PACKED
 BUTTER,MELTED
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA
 NUTS,UNSALTED,CHOPPED,COARSELY
 COOKING SPRAY,NONSTICK

Weight

5-1/2 lbs
 4-3/8 oz
 5/8 oz
 4-1/8 lbs
 1-3/4 lbs
 2 lbs
 1-7/8 oz
 1-7/8 lbs
 2 oz

Measure

1 gal 1 qts
 1/2 cup 1 tbsp
 1 tbsp
 3 qts 3/4 cup
 3-1/2 cup
 3-3/4 cup
 1/4 cup 1/3 tbsp
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, baking powder, and salt. Set aside for use in Step 3.
- 2 Place brown sugar in mixer bowl; add hot butter or margarine. Beat about 2 minutes at low speed until smooth and well blended.
- 3 Add eggs and vanilla; beat at medium speed for 8 minutes. Scrape down bowl and add dry ingredients to mixture in mixer bowl. Beat for 2 minutes at low speed or until well blended. Scrape down bowl.
- 4 Fold nuts into batter.
- 5 Lightly spray each pan with non-stick cooking spray. Spread 3-1/4 quarts batter into sprayed and floured pans.
- 6 Using a convection oven, bake at 300 F. 40 to 45 minutes or until done on low fan, closed vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted into center comes out clean.
- 7 Cut 6 by 9 while warm.

CHEWY NUT BARS

Yield 100

Portion 2 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
225 cal	25 g	5 g	12 g	63 mg	178 mg	58 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 SALT
 EGGS,WHOLE,FROZEN
 SUGAR,BROWN,PACKED
 EXTRACT,VANILLA
 WALNUTS,SHELLED,CHOPPED
 COOKING SPRAY,NONSTICK

Weight

1-7/8 lbs
 1-1/8 oz
 1 oz
 3-1/4 lbs
 3-1/2 lbs
 7/8 oz
 3-2/3 lbs
 2 oz

Measure

1 qts 3 cup
 2-1/3 tbsp
 1 tbsp
 1 qts 2 cup
 2 qts 2-3/4 cup
 2 tbsp
 3 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 3.
- 2 Place brown sugar, eggs, and vanilla in mixer bowl. Beat at low speed for 1 minute, then at medium speed for 2 to 3 minutes or until smooth.
- 3 Add flour mixture; mix at low speed for 1 minute or until well blended.
- 4 Add nuts; mix for 1 minute at low speed.
- 5 Lightly spray each pan with non-stick cooking spray. Spread about 3-1/4 quarts batter into sprayed pans.
- 6 Using a convection oven, bake at 325 F. for 20 minutes or until done on low fan, open vent.
- 7 Cook; cut 6 by 18.

CONGO BARS

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
240 cal	31 g	4 g	12 g	41 mg	175 mg	55 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 SALT
 EGGS,WHOLE,FROZEN
 OIL,SALAD
 SUGAR,BROWN,PACKED
 EXTRACT,VANILLA
 WALNUTS,SHELLED,CHOPPED
 CHOCOLATE,COOKING CHIPS,SEMISWEET
 COOKING SPRAY,NONSTICK

Weight

3-1/3 lbs
 1-1/8 oz
 1 oz
 2 lbs
 1-1/2 lbs
 3-1/2 lbs
 7/8 oz
 8-1/2 oz
 1-1/2 lbs
 2 oz

Measure

3 qts
 2-1/3 tbsp
 1 tbsp
 3-3/4 cup
 3 cup
 2 qts 2-3/4 cup
 2 tbsp
 2 cup
 1 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, baking powder and salt. Set aside for use in Step 3.
- 2 Place eggs, brown sugar, vanilla and oil in mixer bowl. Beat at low speed for 1 minute, then at medium speed for 2 to 3 minutes until smooth.
- 3 Add flour mixture; mix at low speed 1 minute or until well blended.
- 4 Add nuts and chocolate chips; mix for 1 minute at low speed.
- 5 Lightly spray each pan with non-stick cooking spray. Spread about 6 pounds 11 ounces batter into sprayed sheet pans.
- 6 Using a convection oven, bake at 325 F. for 25 minutes or until done on low fan, open vent.
- 7 Cool; cut 6 by 18.

SHORTBREAD COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	31 g	3 g	15 g	40 mg	151 mg	9 mg

Ingredient

BUTTER,SOFTENED
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE

Weight

4 lbs
 2-1/4 lbs
 6 lbs

Measure

2 qts
 1 qts 1 cup
 1 gal 1-1/2 qts

Issue**Method**

- 1 Place butter in mixer bowl; beat at medium speed until creamy.
- 2 Gradually add sugar; continue beating until light and fluffy, about 5 minutes.
- 3 Add flour; mix until blended.
- 4 Divide dough into 10 pieces, about 1 pound 2 ounce each. Form into rolls; chill and slice each roll into 20 pieces.
- 5 Place in rows, 5 by 7, on ungreased pans.
- 6 Bake at 350 F. for 18 minutes or until cookies are firm but not browned.

CRISP TOFFEE BARS

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	21 g	4 g	14 g	26 mg	102 mg	27 mg

Ingredient

BUTTER
 SUGAR,BROWN,PACKED
 EXTRACT,VANILLA
 FLOUR,WHEAT,GENERAL PURPOSE
 CHOCOLATE,COOKING CHIPS,SEMISWEET
 NUTS,UNSALTED,CHOPPED,COARSELY

Weight

2-1/2 lbs
 1-1/8 lbs
 7/8 oz
 3-1/3 lbs
 1-1/2 lbs
 1-1/4 lbs

Measure

1 qts 1 cup
 3-3/8 cup
 2 tbsp
 3 qts
 1 qts
 1 qts

Issue**Method**

- 1 Place butter or margarine in mixer bowl; cream at medium speed for 5 minutes. Add brown sugar and vanilla; continue to beat for 5 minutes or until light and fluffy.
- 2 Add flour to mixture. Mix 1 minute at low speed or until thoroughly blended. Mixture will be stiff.
- 3 Fold chips and nuts into mixture.
- 4 Spread 2-3/4 quarts mixture into each ungreased pan. Press mixture evenly into pans.
- 5 Bake at 350 F. for 25 minutes or until lightly browned.
- 6 Cut 6 by 18 while still warm. When cool, remove from pans.

OATMEAL COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
296 cal	43 g	6 g	12 g	16 mg	169 mg	48 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 BAKING POWDER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 SHORTENING
 SUGAR,GRANULATED
 SUGAR,BROWN,PACKED
 CEREAL,OATMEAL,ROLLED
 RAISINS
 COOKING SPRAY,NONSTICK

Weight

2-1/4 lbs
 7/8 oz
 3/8 oz
 1-1/3 oz
 12-7/8 oz
 4-1/8 oz
 7/8 oz
 2 lbs
 1-1/2 lbs
 1-1/3 lbs
 5-1/8 lbs
 1-7/8 lbs
 2 oz

Measure

2 qts
 1 tbsp
 3/8 tsp
 2-2/3 tbsp
 1-1/2 cup
 1/2 cup
 2 tbsp
 1 qts 1/2 cup
 3-1/2 cup
 1 qts 1/4 cup
 3 qts 3 cup
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
- 2 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed for 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed for 2 to 3 minutes or until smooth.
- 3 Add rolled oats and raisins; mix about 1 minute.
- 4 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows of 5 by 7, on lightly sprayed pans.
- 5 Using a convection oven, bake at 325 F. for 13 to 15 minutes or until lightly browned on high fan, open vent.
- 6 Loosen cookies from pans while still warm.

OATMEAL CHOCOLATE CHIP COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
322 cal	42 g	6 g	15 g	18 mg	177 mg	63 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 BAKING POWDER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 SHORTENING
 SUGAR,GRANULATED
 SUGAR,BROWN,PACKED
 CEREAL,OATMEAL,ROLLED
 CHOCOLATE,COOKING CHIPS,SEMISWEET
 COOKING SPRAY,NONSTICK

Weight

2-1/4 lbs
 7/8 oz
 3/8 oz
 1-1/3 oz
 12-7/8 oz
 4-1/8 oz
 7/8 oz
 2 lbs
 1-1/2 lbs
 1-1/3 lbs
 5-1/8 lbs
 2-1/4 lbs
 2 oz

Measure

2 qts
 1 tbsp
 3/8 tsp
 2-2/3 tbsp
 1-1/2 cup
 1/2 cup
 2 tbsp
 1 qts 1/2 cup
 3-1/2 cup
 1 qts 1/4 cup
 3 qts 3 cup
 1 qts 2-1/8 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
- 2 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed for 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed for 2 to 3 minutes or until smooth.
- 3 Add rolled oats and semisweet chocolate chips or chocolate flavored baking chips; mix about 1 minute.
- 4 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows of 5 by 7, on lightly sprayed pans.
- 5 Using a convection oven, bake at 325 F. for 13 to 15 minutes or until lightly browned on high fan, open vent.
- 6 Loosen cookies from pans while still warm.

OATMEAL NUT COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
296 cal	37 g	7 g	14 g	16 mg	169 mg	47 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 BAKING POWDER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 SHORTENING
 SUGAR,GRANULATED
 SUGAR,BROWN,PACKED
 CEREAL,OATMEAL,ROLLED
 NUTS,UNSALTED,CHOPPED,COARSELY
 COOKING SPRAY,NONSTICK

Weight

2-1/4 lbs
 7/8 oz
 3/8 oz
 1-1/3 oz
 12-7/8 oz
 4-1/8 oz
 7/8 oz
 2 lbs
 1-1/2 lbs
 1-1/3 lbs
 5-1/8 lbs
 1 lbs
 2 oz

Measure

2 qts
 1 tbsp
 3/8 tsp
 2-2/3 tbsp
 1-1/2 cup
 1/2 cup
 2 tbsp
 1 qts 1/2 cup
 3-1/2 cup
 1 qts 1/4 cup
 3 qts 3 cup
 3-1/8 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, salt, baking soda, and baking powder; set aside for use in Step 2.
- 2 Place eggs, water, vanilla, shortening, and sugars in mixer bowl. Beat at low speed for 1 to 2 minutes or until well blended. Add dry ingredients; mix at low speed for 2 to 3 minutes or until smooth.
- 3 Add rolled oats and unsalted nuts; mix about 1 minute.
- 4 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows of 5 by 7, on lightly sprayed pans.
- 5 Using a convection oven, bake at 325 F. for 13 to 15 minutes or until lightly browned on high fan, open vent.
- 6 Loosen cookies from pans while still warm.

GINGERBREAD COOKIES (MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
222 cal	33 g	2 g	9 g	0 mg	244 mg	25 mg

Ingredient

GINGERBREAD MIX
 COOKIE MIX,SUGAR
 SHORTENING
 WATER
 COOKING SPRAY,NONSTICK

Weight

5 lbs
 5 lbs
 3-5/8 oz
 1-3/8 lbs
 2 oz

Measure

1/2 cup
 2-5/8 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Place Gingerbread Cake Mix, Sugar Cookie Mix, and shortening in mixer bowl. Mix at low speed for 1 minute.
- 2 Add water gradually to mixture while still beating at low speed for 1 minute until sides of bowl become clean. Scrape down bowl; mix at low speed for 1 minute.
- 3 Divide dough into 10 pieces, about 1 pound 2 ounce each. Form into rolls about 20 inches long; slice each roll into 20 pieces.
- 4 Lightly spray each pan with non-stick cooking spray. Place in rows 4 by 6 on lightly sprayed sheet pans. Flatten cookies to 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 9 minutes or until done on low fan, open vent.
- 6 Loosen cookies from pans while still warm.

OATMEAL COOKIES (OATMEAL COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
253 cal	32 g	3 g	15 g	31 mg	63 mg	63 mg

Ingredient

COOKIE MIX,OATMEAL
 WATER
 COOKING SPRAY,NONSTICK

Weight

9 lbs
 1 lbs
 2 oz

Measure

2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Place Oatmeal Cookie Mix and contents of soda pouches in mixer bowl. Mix to combine cookie mix and soda; add water; mix at low speed about 1 minute. Scrape down bowl once during mixing.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon of dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

OATMEAL RAISIN BARS (OATMEAL COOKIE MIX)

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
125 cal	22 g	2 g	5 g	17 mg	34 mg	37 mg

Ingredient

COOKIE MIX,OATMEAL
 RAISINS
 WATER
 COOKING SPRAY,NONSTICK

Weight

9 lbs
 1-1/2 lbs
 1 lbs
 2 oz

Measure

1 qts 5/8 cup
 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Combine cookie mix and soda with raisins; mix until blended. Add water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Place about 5 pounds 11 ounces dough onto each lightly sprayed sheet pan. Roll evenly to 1/2-inch thickness with lightly floured rolling pin.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent. DO NOT OVERBAKE.
- 4 Cut 6 by 18 while still warm.

OATMEAL CHOCOLATE CHIP COOKIES (OATMEAL COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
199 cal	21 g	2 g	14 g	18 mg	39 mg	46 mg

Ingredient

COOKIE MIX,OATMEAL
 CHOCOLATE,COOKING CHIPS,SEMISWEET
 WATER
 COOKING SPRAY,NONSTICK

Weight

9 lbs
 1-1/2 lbs
 1 lbs
 2 oz

Measure

1 qts
 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Combine cookie mix and soda with chocolate chips; mix until blended. Add water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

OATMEAL RAISIN COOKIES (OATMEAL COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
125 cal	22 g	2 g	5 g	17 mg	34 mg	37 mg

Ingredient

COOKIE MIX,OATMEAL
 RAISINS
 WATER
 COOKING SPRAY,NONSTICK

Weight

9 lbs
 1-1/2 lbs
 1 lbs
 2 oz

Measure

1 qts 5/8 cup
 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Combine cookie mix and soda with raisins; mix until blended. Add water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

SPICED OATMEAL NUT COOKIES (OATMEAL COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
172 cal	21 g	2 g	10 g	17 mg	34 mg	41 mg

Ingredient

COOKIE MIX,OATMEAL

RAISINS

CINNAMON,GROUND

NUTMEG,GROUND

CLOVES,GROUND

NUTS,UNSALTED,CHOPPED,COARSELY

WATER

COOKING SPRAY,NONSTICK

Weight

9 lbs

1 lbs

5/8 oz

2/3 oz

1/4 oz

8 oz

1 lbs

2 oz

Measure

3 cup

2-2/3 tbsp

2-2/3 tbsp

1 tbsp

1-1/2 cup

2 cup

1/4 cup 1/3 tbsp

Issue**Method**

- 1 Combine cookie mix and soda with raisins, ground cinnamon, nutmeg, cloves, and chopped nuts; mix until blended. Add water; mix.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 level tablespoon dough in rows, 5 by 7, on lightly sprayed pans.
- 3 Using a convection oven, bake at 325 F. for 12 to 14 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

CRISP CHOCOLATE COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
338 cal	47 g	4 g	16 g	34 mg	167 mg	35 mg

Ingredient

SHORTENING
EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE
WATER
SUGAR,GRANULATED
SALT
BAKING POWDER
COCOA
FLOUR,WHEAT,GENERAL PURPOSE

Weight

3-1/8 lbs
1-3/4 lbs
4-1/8 oz
5-3/4 lbs
1 oz
1-1/3 oz
12-1/8 oz
5-1/2 lbs

Measure

1 qts 3 cup
3-1/4 cup
1/2 cup
3 qts 1 cup
1 tbsp
2-2/3 tbsp
1 qts
1 gal 1 qts

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Divide dough into 1 pound 10 ounce pieces. Form into rolls 2 inches thick. Wrap in waxed paper and chill at least 3 hours.
- 3 Slice each roll into 20 pieces. Place in rows, 5 by 7, on ungreased pans.
- 4 Bake about 10 minutes or until done in 350 F. oven.
- 5 Loosen cookies from pans while still warm.

CHOCOLATE COOKIES (CHOCOLATE COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
277 cal	35 g	2 g	16 g	0 mg	137 mg	9 mg

Ingredient

COOKIE MIX,CHOCOLATE

Weight

10 lbs

Measure

Issue

Method

- 1 Prepare Chocolate Cookie Mix in mixer bowl. Prepare according to instructions on container.

DOUBLE CHOCOLATE CHIP BARS (CHOCOLATE COOKIE MIX)

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
254 cal	41 g	2 g	10 g	2 mg	146 mg	28 mg

Ingredient

COOKIE MIX,CHOCOLATE

WATER

COOKING SPRAY,NONSTICK

CHOCOLATE,COOKING CHIPS,SEMISWEET

Weight

10 lbs

2-1/3 lbs

2 oz

2-1/4 lbs

Measure

1 qts 1/2 cup

1/4 cup 1/3 tbsp

1 qts 2-1/8 cup

Issue

Method

- 1 Place Chocolate Cookie Mix and water in mixer bowl. Beat at medium speed 1 minute. Add chocolate chips or chocolate flavored baking chips; mix at low speed. Lightly spray each pan with non-stick cooking spray. Spread 7 pounds batter in each sprayed sheet pan.
- 2 Bake for 25 to 30 minutes in 350 F. Cut 6 by 18 per pan while warm.

DOUBLE CHOCOLATE CHIP COOKIES (CHOC COOKIE MIX)

Yield 100

Portion 2 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
254 cal	41 g	2 g	10 g	2 mg	146 mg	28 mg

Ingredient

COOKIE MIX,CHOCOLATE

WATER

CHOCOLATE,COOKING CHIPS,SEMISWEET

COOKING SPRAY,NONSTICK

Weight

10 lbs

1-5/8 lbs

2-1/4 lbs

2 oz

Measure

3 cup

1 qts 2-1/8 cup

1/4 cup 1/3 tbsp

Issue

Method

- 1 Place Chocolate Cookie Mix and water in mixer bowl. Mix at medium speed 1 minute. Add chocolate chips or chocolate flavored baking chips; mix on low speed. Lightly spray each pan with non-stick cooking spray. Drop by rounded tablespoon, in rows 5 by 7 on sprayed pans.
- 2 Bake at 375 F. for 12 to 14 minutes.
- 3 Loosen cookies from pans while still warm.

PEANUT BUTTER COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	27 g	5 g	15 g	24 mg	211 mg	14 mg

Ingredient

SHORTENING
 SUGAR, GRANULATED
 SUGAR, BROWN, PACKED
 EGGS, WHOLE, FROZEN
 EXTRACT, VANILLA
 PEANUT BUTTER
 FLOUR, WHEAT, GENERAL PURPOSE
 BAKING SODA
 SALT

Weight

1-3/4 lbs
 2 lbs
 1 lbs
 1-1/4 lbs
 5/8 oz
 2-1/2 lbs
 3-1/3 lbs
 1-1/3 oz
 3/8 oz

Measure

1 qts
 1 qts 1/2 cup
 3-1/4 cup
 2-1/4 cup
 1 tbsp
 1 qts 1/2 cup
 3 qts
 2-2/3 tbsp
 1/3 tsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 10 pieces about 1 pound 3 ounces each. Form into rolls 1-3/4x20x1-1/4-inches; slice each roll into 20 pieces, about 1 ounce each.
- 3 Place in rows, 4 x 6, on ungreased sheet pans; using a fork, flatten to 1/4-inch thickness, forming a crisscross pattern.
- 4 Using a convection oven, bake at 325 F. for 10 minutes or until lightly browned on high fan, open vent.
- 5 Loosen cookies from pans while still warm.

PEANUT BUTTER COOKIES (SUGAR COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
287 cal	34 g	4 g	16 g	0 mg	245 mg	12 mg

Ingredient

COOKIE MIX,SUGAR

WATER

PEANUT BUTTER

Weight

10 lbs

1-5/8 lbs

2-1/2 lbs

Measure

3 cup

1 qts 1/2 cup

Issue**Method**

- 1 Prepare sugar cookie mix according to package directions. Add water and peanut butter. Mix at low speed 1 minute. DO NOT OVERMIX.
- 2 Drop by slightly rounded tablespoons. Place in rows, 4 by 6, on ungreased pans; using a fork, flatten to 1/4-inch thickness, forming a crisscross pattern.
- 3 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 4 Loosen cookies from pans while still warm.

PEANUT BUTTER BARS (SUGAR COOKIE MIX)

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
287 cal	34 g	4 g	16 g	0 mg	245 mg	12 mg

Ingredient

COOKIE MIX,SUGAR
 WATER
 PEANUT BUTTER

Weight

10 lbs
 1-1/3 lbs
 2-1/2 lbs

Measure

2-1/2 cup
 1 qts 1/2 cup

Issue

Method

- 1 Prepare sugar cookies according to package directions. Add water and peanut butter; beat on medium speed 1 minute. DO NOT OVERMIX.
- 2 Spread approximately 6 pounds 14 ounces dough evenly into each pan.
- 3 Using a convection oven, bake at 325 F. for 20 for 25 minutes until lightly browned on low fan, closed vent. DO NOT OVERBAKE. Cut 6 by 18 while still warm.

CHOCOLATE DROP COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
241 cal	30 g	4 g	13 g	20 mg	158 mg	27 mg

Ingredient

SHORTENING
 EGGS,WHOLE,FROZEN,BEATEN
 WATER
 SUGAR,BROWN,PACKED
 MILK,NONFAT,DRY
 FLOUR,WHEAT,GENERAL PURPOSE
 BAKING SODA
 SALT
 COCOA
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK

Weight

2-1/2 lbs
 1 lbs
 2-1/8 lbs
 2-3/4 lbs
 1-3/4 oz
 4-3/8 lbs
 2/3 oz
 7/8 oz
 12-1/8 oz
 1-7/8 oz
 2 oz

Measure

1 qts 1-1/2 cup
 1-7/8 cup
 1 qts
 2 qts 1/2 cup
 3/4 cup
 1 gal
 1 tbsp
 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 2 tablespoons dough in rows, 4 x 6, on sprayed sheet pans.
- 3 Using a convection oven, bake at 325 F. for 12 minutes or until done on low fan, open vent.
- 4 Loosen cookies from pans while still warm.

CHOCOLATE DROP COOKIES (CHOCOLATE BROWNIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
241 cal	35 g	2 g	12 g	0 mg	138 mg	9 mg

Ingredient

BROWNIE MIX
 WATER
 COOKING SPRAY, NONSTICK

Weight

10 lbs
 1-5/8 lbs
 2 oz

Measure

1 gal 3-3/8 qts
 3 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place Brownie Mix, contents of soda pouches and water in mixer bowl. Mix at medium speed 1 minute.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 tablespoon dough in rows, 4 by 6, on sprayed sheet pans.
- 3 Bake at 375 F. for 10 to 12 minutes or until done.
- 4 Loosen cookies from pans while still warm.

SUGAR COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
243 cal	40 g	3 g	8 g	20 mg	223 mg	63 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 WATER
 EXTRACT,VANILLA
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 COOKING SPRAY,NONSTICK

Weight

1 lbs
 1-1/2 lbs
 10-1/2 oz
 1-3/8 oz
 4-3/8 lbs
 5-1/4 lbs
 1 oz
 3-1/4 oz
 5/8 oz
 5-1/4 oz
 2 oz

Measure

1-7/8 cup
 3-3/8 cup
 1-1/4 cup
 3 tbsp
 2 qts 2 cup
 1 gal 3/4 qts
 1 tbsp
 1/4 cup 3 tbsp
 1/4 cup 1/3 tbsp
 3/4 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed for 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 1-1/4 pound pieces. Roll into rolls; slice each roll into 20 pieces.
- 3 Lightly spray each pan with non-stick cooking spray. Dip each piece in sugar; place sugared side up in rows, 4 by 6, on sprayed sheet pans.
- 4 Flatten cookies to about 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 8 to 10 minutes or until lightly browned on low fan, open vent. DO NOT OVER BAKE.
- 6 Loosen cookies from pans while still warm.

SUGAR COOKIES (SUGAR COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
218 cal	32 g	1 g	10 g	0 mg	191 mg	8 mg

Ingredient

COOKIE MIX,SUGAR

Weight

10 lbs

Measure

Issue

Method

- 1 Prepare mix according to instructions on container. Using a convection oven, bake at 325 F. for 8 to 10 minutes on low fan, open vent.

SNICKERDOODLE COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
246 cal	41 g	3 g	8 g	20 mg	223 mg	68 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 WATER
 EXTRACT,VANILLA
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 CINNAMON,GROUND
 COOKING SPRAY,NONSTICK

Weight

1 lbs
 1-1/2 lbs
 10-1/2 oz
 1-3/8 oz
 4-3/8 lbs
 5-1/4 lbs
 1 oz
 3-1/4 oz
 5/8 oz
 7 oz
 1-1/4 oz
 2 oz

Measure

1-7/8 cup
 3-3/8 cup
 1-1/4 cup
 3 tbsp
 2 qts 2 cup
 1 gal 3/4 qts
 1 tbsp
 1/4 cup 3 tbsp
 1/4 cup 1/3 tbsp
 1 cup
 1/4 cup 1-2/3 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 1-1/4 pound pieces. Roll into rolls; slice each roll into 20 pieces.
- 3 Lightly spray each pan with non-stick cooking spray. Combine granulated sugar and ground cinnamon. Dip each piece in sugar and cinnamon mixture; place sugared side up in rows, 4 by 6, on sprayed sheet pans.
- 4 Flatten cookies to about 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 8 to 10 minutes or until lightly browned on low fan, open vent. DO NOT OVER BAKE.
- 6 Loosen cookies from pans while still warm.

SNICKERDOODLE COOKIES (SUGAR COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
231 cal	34 g	1 g	10 g	0 mg	191 mg	12 mg

Ingredient

COOKIE MIX,SUGAR
 CINNAMON,GROUND
 SUGAR,GRANULATED
 COOKING SPRAY,NONSTICK

Weight

10 lbs
 1-1/4 oz
 7 oz
 2 oz

Measure

1/4 cup 1-2/3 tbsp
 1 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Prepare mix according to instructions on container.
- 2 Combine sugar and ground cinnamon. Dip each piece in sugar and cinnamon.
- 3 Lightly spray cookie pans with non-stick cooking spray. Place cookies 4 by 6.
- 4 Using a convection oven, bake at 325 F. for 8 to 10 minutes on low fan, open vent.

COCONUT RAISIN DROP COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
192 cal	25 g	3 g	9 g	8 mg	102 mg	43 mg

Ingredient

EGGS,WHOLE,FROZEN
SHORTENING
MOLASSES
WATER
FLOUR,WHEAT,GENERAL PURPOSE
SUGAR,GRANULATED
MILK,NONFAT,DRY
BAKING POWDER
BAKING SODA
COCONUT,PREPARED,SWEETENED FLAKES
RAISINS
NUTS,UNSALTED,CHOPPED,COARSELY
COOKING SPRAY,NONSTICK

Weight

6-3/8 oz
1 lbs
1-5/8 lbs
1 lbs
2-3/4 lbs
1 lbs
7/8 oz
3/4 oz
3/4 oz
9-7/8 oz
1 lbs
1-1/4 lbs
2 oz

Measure

3/4 cup
2-1/4 cup
2-1/4 cup
2 cup
2 qts 2 cup
2-1/4 cup
1/4 cup 2-1/3 tbsp
1 tbsp
1 tbsp
3 cup
3 cup
1 qts
1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 2 minutes or until thoroughly blended.
- 2 Lightly spray each pan with non-stick cooking spray. Drop about 1 ounce of dough per cookie in rows, 4 by 6, on sprayed pans.
- 3 Bake at 375 F. for 10 minutes or until done.

CRISP DROP COOKIES

Yield 100

Portion 2 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
249 cal	37 g	3 g	10 g	6 mg	233 mg	9 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SUGAR,GRANULATED
 SYRUP
 SHORTENING
 SALT
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA
 MILK,NONFAT,DRY
 WATER,WARM
 BAKING SODA
 COOKING SPRAY,NONSTICK

Weight

5-1/2 lbs
 12-1/3 oz
 3 lbs
 2-3/4 oz
 2 lbs
 1-1/4 oz
 4-7/8 oz
 7/8 oz
 1-1/4 oz
 1-1/2 lbs
 1-1/8 oz
 2 oz

Measure

1 gal 1 qts
 1-3/4 cup
 1 qts 2-3/4 cup
 1/4 cup 1/3 tbsp
 1 qts 1/2 cup
 2 tbsp
 1/2 cup 1 tbsp
 2 tbsp
 1/2 cup
 2-3/4 cup
 2-1/3 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour and sugar. Set aside for use in Step 4.
- 2 Cream sugar, syrup, shortening, salt, eggs, and vanilla at low speed 5 minutes or until light and fluffy.
- 3 Reconstitute milk; add soda; add to creamed mixture. Blend thoroughly.
- 4 Add dry ingredients to mixture; mix only until ingredients are combined. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Drop by tablespoons, or through size 10 plain pastry tube, in rows 5 by 7, onto lightly sprayed pans.
- 6 Bake at 375 F. for 14 to 16 minutes or until lightly browned.
- 7 Loosen cookies from pans while still warm.

COCONUT CEREAL COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
241 cal	31 g	3 g	12 g	20 mg	177 mg	12 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 SHORTENING
 SUGAR,GRANULATED
 SUGAR,BROWN,PACKED
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA
 COCONUT,PREPARED,SWEETENED FLAKES
 CEREAL,OATMEAL,ROLLED
 CEREAL,CORN FLAKES,BULK

Weight

2-1/4 lbs
 5/8 oz
 1/2 oz
 2 lbs
 2 lbs
 1-1/4 lbs
 1 lbs
 1/2 oz
 1-1/8 lbs
 1 lbs
 1 lbs

Measure

2 qts
 1 tbsp
 1 tbsp
 1 qts 1/2 cup
 1 qts 1/2 cup
 3-3/4 cup
 1-7/8 cup
 1 tbsp
 1 qts 1-1/2 cup
 3 cup
 1 gal

Issue**Method**

- 1 Sift flour, salt and soda together. Set aside for use in Step 3.
- 2 Cream shortening and sugars in mixer bowl at low speed 1 minute. Mix at medium speed 3 minutes or until light and fluffy.
- 3 Add eggs and vanilla to creamed mixture. Beat at low speed 1 minute or until well blended. At low speed, add dry ingredients. Scrape bowl; mix at low speed 1 minute or until combined.
- 4 Add coconut and cereals to dough; mix at low speed only until ingredients are combined. Let dough stand about 30 minutes.
- 5 Divide dough into 10 pieces, about 1 pound 1 ounce each. Form into rolls; slice each roll into 20 pieces.
- 6 Place in rows, 4 by 6, on ungreased pans; flatten to 1/4-inch thickness.
- 7 Using a convection oven, bake at 325 F. for 8 to 10 minutes or until lightly browned on high fan, open vent.
- 8 Loosen cookies from pans while still warm.

Notes

- 1 In Step 4, other prepared cereals such as bran flakes, wheat flakes, puffed rice, puffed corn, or puffed wheat, or combination may be used for corn flakes.

HERMITS

Yield 100

Portion 2 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
229 cal	39 g	3 g	7 g	17 mg	50 mg	22 mg

Ingredient

SUGAR, GRANULATED
 SHORTENING
 BAKING SODA
 EGGS, WHOLE, FROZEN
 NUTMEG, GROUND
 CINNAMON, GROUND
 MOLASSES
 WATER
 RAISINS
 FLOUR, WHEAT, GENERAL PURPOSE
 COOKING SPRAY, NONSTICK

Weight

2-2/3 lbs
 1-1/3 lbs
 1/2 oz
 14-1/4 oz
 1/2 oz
 1/2 oz
 1-1/8 lbs
 8-1/3 oz
 1-7/8 lbs
 4-2/3 lbs
 2 oz

Measure

1 qts 2 cup
 3 cup
 1 tbsp
 1-5/8 cup
 2 tbsp
 2 tbsp
 1-1/2 cup
 1 cup
 1 qts 2 cup
 1 gal 1/4 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Blend sugar, shortening, baking soda, eggs, nutmeg and cinnamon in mixer bowl at low speed 1 to 2 minutes or until well blended. Scrape down bowl.
- 2 Add molasses, water, and raisins; mix at medium speed about 1 minute or until blended.
- 3 Add flour gradually; mix at low speed only until ingredients are combined.
- 4 Lightly spray each pan with non-stick cooking spray. Divide dough into 12 pieces, weighing about 1 pounds each; form into strips about 22 inches long. Place 3 strips on each lightly greased sheet pan. Press strips down until each is 3 inches wide, and 3/8 inches thick.
- 5 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until done on low fan, open vent.
- 6 Loosen baked strips from pans while still warm; cut each strip into 16 bars.

RAISIN NUT BARS

Yield 100

Portion 1 Bar

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
275 cal	37 g	6 g	12 g	18 mg	191 mg	30 mg

Ingredient

EGGS,WHOLE,FROZEN
 WATER
 SHORTENING
 SUGAR,BROWN,PACKED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 SALT
 BAKING SODA
 CINNAMON,GROUND
 NUTMEG,GROUND
 RAISINS
 NUTS,UNSALTED,CHOPPED,COARSELY
 COOKING SPRAY,NONSTICK
 EGGS,WHOLE,FROZEN,BEATEN
 WATER
 SUGAR,GRANULATED

Weight

12-7/8 oz
 12-1/2 oz
 1-1/2 lbs
 2-1/8 lbs
 5-1/4 lbs
 5/8 oz
 1 oz
 3/4 oz
 1/2 oz
 1/8 oz
 1-7/8 lbs
 1-7/8 lbs
 2 oz
 1-5/8 oz
 2-1/8 oz
 3-1/2 oz

Measure

1-1/2 cup
 1-1/2 cup
 3-3/8 cup
 1 qts 2-1/2 cup
 1 gal 3/4 qts
 1/4 cup 1/3 tbsp
 1 tbsp
 1 tbsp
 2 tbsp
 1/3 tsp
 1 qts 2 cup
 1 qts 2 cup
 1/4 cup 1/3 tbsp
 3 tbsp
 1/4 cup 1/3 tbsp
 1/2 cup

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until thoroughly blended. Scrape down bowl once during mixing.
- 2 Lightly spray each pan with non-stick cooking spray. Divide dough into 1 pound 9 ounce pieces. Form into strips about 22 inches long on lightly sprayed pans. Place 3 strips per pan. Press strips down until each strip is about 4 inches wide and 3/8 inches thick.
- 3 Mix egg and water together. Brush top of each strip of dough with egg and water mixture.
- 4 Sprinkle about 2-1/2 teaspoons sugar over each strip.
- 5 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until done on low fan, open vent.
- 6 While still warm, cut each strip into 12 bars, about 1-3/4 inches wide.

GINGER RAISIN BARS (OATMEAL COOKIE & GINGRBRD MIX)

Yield 100

Portion 1 Bar

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
100 cal	19 g	1 g	3 g	8 mg	48 mg	25 mg

Ingredient

COOKIE MIX,OATMEAL
 GINGERBREAD MIX
 WATER
 RAISINS
 COOKING SPRAY,NONSTICK

Weight

4-1/2 lbs
 1 lbs
 1 lbs
 1-7/8 lbs
 2 oz

Measure

2 cup
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Prepare mix according to instructions on container.
- 2 Divide dough into 9 pieces, about 1-1/2 pounds each. Form strips about 22 inches long on lightly greased pans, 3 strips per pan. Press strips down until each strip is about 4 inches wide and 3/8 inch thick.
- 3 Using a convection oven, bake 16 to 18 minutes or until done on low fan, open vent. While still warm, cut each strip into 12 bars.

GINGER MOLASSES COOKIES (SUGAR COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
231 cal	34 g	1 g	10 g	0 mg	192 mg	15 mg

Ingredient

COOKIE MIX,SUGAR
 GINGER,GROUND
 CINNAMON,GROUND
 MOLASSES
 WATER
 COOKING SPRAY,NONSTICK

Weight

10 lbs
 1-1/8 oz
 5/8 oz
 8-2/3 oz
 1-5/8 lbs
 2 oz

Measure

1/4 cup 2-1/3 tbsp
 2-2/3 tbsp
 3/4 cup
 3 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Mix cookie mix and contents of soda pouches.
- 2 Add ginger, cinnamon, molasses and water. Beat at medium speed 2 minutes or until blended.
- 3 Lightly spray cooking pans with non-stick cooking spray. Drop by tablespoons in rows of 4 by 6, on lightly sprayed pans.
- 4 Bake at 375 F. for 11 to 13 minutes or until done.
- 5 Loosen cookies from pans while still warm.

GINGER MOLASSES BARS (SUGAR COOKIE MIX)

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
231 cal	34 g	1 g	10 g	0 mg	192 mg	15 mg

Ingredient

COOKIE MIX,SUGAR
 GINGER,GROUND
 CINNAMON,GROUND
 MOLASSES
 WATER
 COOKING SPRAY,NONSTICK

Weight

10 lbs
 1-1/8 oz
 5/8 oz
 8-2/3 oz
 1 lbs
 2 oz

Measure

1/4 cup 2-1/3 tbsp
 2-2/3 tbsp
 3/4 cup
 2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Prepare cookie mix according to instructions on container.
- 2 Add ginger, cinnamon, molasses, and water. Beat at medium speed 1 minute. DO NOT OVERMIX.
- 3 Lightly spray pans with non-stick cooking spray. Spread dough evenly into each pan. Bake at 350 F. for 25 minutes. Cut 6 by 18 while still warm.

CHOCOLATE CHIP COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
266 cal	30 g	3 g	15 g	22 mg	196 mg	29 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING SODA
 SALT
 SHORTENING
 SUGAR,BROWN,PACKED
 SUGAR,GRANULATED
 EGGS,WHOLE,FROZEN
 WATER,WARM
 EXTRACT,VANILLA
 CHOCOLATE,COOKING CHIPS,SEMISWEET

Weight

3-5/8 lbs
 3/4 oz
 1 oz
 2 lbs
 1-1/8 lbs
 1-1/2 lbs
 1 lbs
 1 oz
 1/2 oz
 2-1/4 lbs

Measure

3 qts 1 cup
 1 tbsp
 1 tbsp
 1 qts 1/2 cup
 3-1/2 cup
 3-1/2 cup
 1-7/8 cup
 2 tbsp
 1 tbsp
 1 qts 2 cup

Issue**Method**

- 1 Sift together flour, baking soda, and salt. Set aside for use in Step 4.
- 2 Cream shortening in mixer bowl at medium speed about 1 minute. Gradually add sugars; mix at medium speed 3 minutes or until light and fluffy. Scrape down bowl.
- 3 Combine slightly beaten eggs and water; add gradually to creamed mixture. Blend thoroughly about 1 minute. Add vanilla. Mix thoroughly.
- 4 Add dry ingredients; mix only until ingredients are combined about 1 minute.
- 5 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 6 Drop by tablespoons in rows, 4 by 6, on ungreased pans.
- 7 Using a convection oven, bake at 325 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 8 Loosen cookies from pans while still warm.

CHOCOLATE CHIP COOKIES (SUGAR COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	32 g	1 g	10 g	0 mg	191 mg	8 mg

Ingredient

COOKIE MIX,SUGAR

WATER

COOKING SPRAY,NONSTICK

Weight

10 lbs

1-5/8 lbs

2 oz

Measure

3 cup

1/4 cup 1/3 tbsp

Issue

Method

- 1 Prepare mix according to instructions on container. Add water.
- 2 Beat at medium speed 1 minute. DO NOT OVERMIX.
- 3 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 4 Lightly spray sheets with non-stick cooking spray. Drop 1 tablespoon of mix onto lightly sprayed cookie sheets in rows 4 by 6.
- 5 Bake 12 to 14 minutes or until done. Loosen cookies from pans while still warm.

CHOCOLATE CHIP BARS (SUGAR COOKIE MIX)

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	32 g	1 g	10 g	0 mg	191 mg	8 mg

Ingredient

COOKIE MIX,SUGAR
 WATER
 COOKING SPRAY,NONSTICK

Weight

10 lbs
 1-5/8 lbs
 2 oz

Measure

3 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Prepare mix according to instructions on container. Add water.
- 2 Beat at medium speed 1 minute. DO NOT OVERMIX.
- 3 Add chocolate chips; mix on low speed about 1 minute or until evenly distributed.
- 4 Lightly spray sheets with non-stick cooking spray. Place dough in lightly greased sheet pans. Roll evenly into 1/2 thickness with lightly floured rolling pin.
- 5 Using a convection oven, bake at 325 F. for 20 to 25 minutes or until lightly browned on low fan, open vent. DO NOT OVERBAKE. Cut 6 by 18 while still warm.

LEMON COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	38 g	4 g	16 g	52 mg	231 mg	11 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 BUTTER
 FLAVORING,LEMON
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 SUGAR,POWDERED,SIFTED
 COOKING SPRAY,NONSTICK

Weight

1-3/4 lbs
 1-3/4 lbs
 1-3/4 lbs
 1 oz
 3-1/8 lbs
 5-1/2 lbs
 1 oz
 1/2 oz
 1 lbs
 2 oz

Measure

3-1/4 cup
 1 qts
 3-1/2 cup
 2 tbsp
 1 qts 3 cup
 1 gal 1 qts
 1 tbsp
 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

ALMOND COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	38 g	4 g	16 g	52 mg	231 mg	11 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 BUTTER
 FLAVORING,ALMOND
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 SUGAR,POWDERED,SIFTED
 COOKING SPRAY,NONSTICK

Weight

1-3/4 lbs
 1-3/4 lbs
 1-3/4 lbs
 7/8 oz
 3-1/8 lbs
 5-1/2 lbs
 1 oz
 1/2 oz
 1 lbs
 2 oz

Measure

3-1/4 cup
 1 qts
 3-1/2 cup
 2 tbsp
 1 qts 3 cup
 1 gal 1 qts
 1 tbsp
 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

ORANGE COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	38 g	4 g	16 g	52 mg	231 mg	11 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 BUTTER
 FLAVORING,ORANGE
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 ORANGE,RIND,GRATED
 SUGAR,POWDERED,SIFTED
 COOKING SPRAY,NONSTICK

Weight

1-3/4 lbs
 1-3/4 lbs
 1-3/4 lbs
 7/8 oz
 3-1/8 lbs
 5-1/2 lbs
 1 oz
 1/2 oz
 1 oz
 1 lbs
 2 oz

Measure

3-1/4 cup
 1 qts
 3-1/2 cup
 2 tbsp
 1 qts 3 cup
 1 gal 1 qts
 1 tbsp
 1 tbsp
 1/4 cup 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Add orange rind if desired (optional). Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

VANILLA COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	38 g	4 g	16 g	52 mg	231 mg	11 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 BUTTER
 EXTRACT,VANILLA
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING SODA
 SUGAR,POWDERED,SIFTED
 COOKING SPRAY,NONSTICK

Weight

1-3/4 lbs
 1-3/4 lbs
 1-3/4 lbs
 7/8 oz
 3-1/8 lbs
 5-1/2 lbs
 1 oz
 1/2 oz
 1 lbs
 2 oz

Measure

3-1/4 cup
 1 qts
 3-1/2 cup
 2 tbsp
 1 qts 3 cup
 1 gal 1 qts
 1 tbsp
 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into ten 1-1/4 pound pieces. Roll into powdered sugar forming rolls 2 inches thick.
- 3 Lightly spray each pan with non-stick cooking spray. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar; place in rows, 4 by 6 on sprayed pans. Do not flatten cookies.
- 4 Bake at 375 F. for 12 to 14 minutes or until done.
- 5 Loosen cookies from pans while still warm.

FUDGY BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
232 cal	50 g	5 g	4 g	0 mg	234 mg	63 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE

SUGAR,GRANULATED

COCOA

BAKING POWDER

BAKING SODA

SALT

WATER

PRUNE PUREE

CHOCOLATE,COOKING,UNSWEETENED,MELTED

EXTRACT,VANILLA

EGG WHITES,FROZEN,THAWED

COOKING SPRAY,NONSTICK

Weight

3-1/3 lbs

5-1/4 lbs

1-1/2 lbs

2-5/8 oz

2/3 oz

3/4 oz

2-1/2 lbs

3-1/3 lbs

12-3/8 oz

2-5/8 oz

2-1/2 lbs

2 oz

Measure

3 qts

3 qts

2 qts

1/4 cup 1-2/3 tbsp

1 tbsp

1 tbsp

1 qts 3/4 cup

1 qts 2 cup

2-5/8 cup

1/4 cup 2 tbsp

1 qts 3/4 cup

1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, sugar, cocoa, baking powder, baking soda, and salt. Set aside for use in Step 3.
- 2 Place prune puree, water, melted chocolate, and vanilla in mixer bowl; blend well at low speed for 1 minute. Add egg whites; mix at low speed for 30 seconds; scrape down bowl.
- 3 Add dry ingredients to mixer bowl; mix at low speed 1 minute. Scrape down bowl; mix at low speed 2 minutes or until thoroughly blended.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-1/2 quarts into each lightly sprayed pan.
- 5 Using a convection oven, bake at 325 F. 18-20 minutes or until done on high fan, open vent. Do not over bake.
- 6 Cool; cut 6 by 9.

CRISPY MARSHMALLOW SQUARES

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	52 g	2 g	6 g	0 mg	364 mg	6 mg

Ingredient

COOKING SPRAY, NONSTICK
 MARGARINE
 MARSHMALLOWS, MINIATURE
 EXTRACT, VANILLA
 CEREAL, RICE KRISPIES, BULK

Weight

2 oz
 1-1/2 lbs
 8 lbs
 7/8 oz
 5-7/8 lbs

Measure

1/4 cup 1/3 tbsp
 3 cup
 4 gal 2-1/8 qts
 2 tbsp
 5 gal

Issue**Method**

- 1 Lightly spray sheet pans with non-stick spray.
- 2 Melt margarine in steam-jacketed kettle.
- 3 Add marshmallows and vanilla. Stir constantly until marshmallows are completely melted, about 5 to 6 minutes.
- 4 Turn off heat; add cereal to marshmallow mixture; stir vigorously until cereal is well coated.
- 5 Turn 6 pounds 14 ounces mixture into each lightly sprayed sheet pan. Using a lightly sprayed rolling pin, roll mixture firmly to spread evenly in each pan. Cut 9 by 12. Remove from pan when cool.

BANANA SPLIT BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
250 cal	53 g	3 g	4 g	0 mg	190 mg	16 mg

Ingredient

WATER,WARM

BROWNIE MIX, LOWFAT CHOCOLATE

BANANA,FRESH,CHOPPED

CHERRIES,MARASCHINO,CHOPPED

COOKING SPRAY, NONSTICK

Weight

3-2/3 lbs

12 lbs

5 lbs

1-7/8 lbs

2 oz

Measure

1 qts 3 cup

3 qts 3-1/8 cup

3-3/8 cup

1/4 cup 1/3 tbsp

Issue

7-2/3 lbs

Method

- 1 Place water in mixer bowl. Add brownie mix; mix on low speed 1 minute. Scrape down bowl. Mix on low speed 1-1/2 minutes.
- 2 Cut bananas 1/2 lengthwise and in 1/4 inch slices. Add bananas and cherries. Mix on low speed 15 seconds.
- 3 Lightly spray each sheet pan with non-stick cooking spray. Pour 4-1/2 quarts of batter into each pan. Spread evenly.
- 4 Using a convection oven, bake at 325 F. for 22 to 25 minutes or until done on high fan, open vent. Do not over bake.
- 5 Cut 6 by 9.

Notes

- 1 If the brownie mix package directions call for eggs, use an equal amount of egg whites. If the mix calls for oil, use an equal volume of water.

ABRACADABRA BARS

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
218 cal	42 g	3 g	4 g	0 mg	205 mg	13 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING SODA
 SALT
 CINNAMON,GROUND
 NUTMEG,GROUND
 CLOVES,GROUND
 GINGER,GROUND
 SWEET POTATOES,CANNED,W/SYRUP
 SUGAR,GRANULATED
 SHORTENING
 EXTRACT,VANILLA
 RAISINS
 COOKING SPRAY,NONSTICK

Weight

4-1/2 lbs
 1-1/3 oz
 7/8 oz
 1/3 oz
 1/4 oz
 1/4 oz
 1/8 oz
 4-7/8 lbs
 3-1/3 lbs
 12-2/3 oz
 2-1/2 oz
 1-7/8 lbs
 2 oz

Measure

1 gal 1/8 qts
 2-2/3 tbsp
 1 tbsp
 1 tbsp
 3/8 tsp
 3/8 tsp
 3/8 tsp
 2 qts 1-3/4 cup
 1 qts 3-1/2 cup
 1-3/4 cup
 1/4 cup 1-2/3 tbsp
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Combine flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger.
- 2 Drain sweet potatoes, mash and set aside. Cream sugar and shortening. Add sweet potatoes and vanilla to the creamed sugar and shortening, beat on medium speed 1 minute; scrape down bowl. Beat with paddle on high speed 1 minute or until light and fluffy. Scrape down bowl.
- 3 Gradually add dry ingredients to sweet potato mixture, while mixing on low speed 1 minutes. Scrape down bowl; mix on medium speed 30 seconds or until just blended.
- 4 Fold in raisins at low speed 30 seconds.
- 5 Spray sheet pans very lightly with non-stick cooking spray. Using a rolling pin, spread 7 pounds 5 ounces mixture evenly in each pan.
- 6 Using a convection oven, bake at 325 F. 16 to 18 minutes until bars are lightly browned on low fan open vent. Cool. Cut into bars 6 by 18.